

# Rough Puff Pastry

## Ingredients:

- 200g Plain Flour
  - $\frac{1}{4}$  tsp Salt
  - 75g Lard
  - 75g Margarine
- 125ml Cold Water
- 1tsp Lemon Juice

## Equipment:

- Large Glass Bowl
- Spreading Knife
  - Rolling Pin
  - Flour Shaker



## Method:

1. Cut lard and margarine into small pieces
2. Sieve the flour and salt into bowl, stir in fat
3. Mix the water and lemon juice, add enough of the water to the flour to make a soft dough
4. Turn onto a floured board and gently press the pastry together
5. Roll out to an oblong, keeping the sides as straight as possible
6. Fold the pastry in three, folding the lower third up and the top third down
7. Seal the edges with a rolling pin, turn the pastry a  $\frac{1}{4}$  turn
8. Roll out again, fold, seal and turn in the same way
9. Repeat the rolling and folding again (5 times in total)
10. Leave to chill in fridge for 30 minutes